

Raffles

RESTAURANT

Christmas Day Menu

Served on Friday 25th December 2020 between 12noon till 7pm

4 courses £35 Children under 9yrs £25

TO RESERVE YOUR TABLE, CALL US ON 01926 864 300

This menu available for table of 2 or above and must be pre booked

Starters

MURTABAK

Mamak style crispy Malaysian Indian bread layered with minced beef lightly toasted on a griddle, the texture is light and crisp

CHICKEN CURRY PUFFS

Malaysian puff pastry stuffed with spicy chicken and potato served on bed of lettuce and sweet chilli dip

SMOKED SALMON AND CRAYFISH SALAD *GF*

On picked salad with citrus herb oil

VINE TOMATO AND ROASTED RED PEPPER SOUP *V*

Freshly home prepared soup served with artisan breads

Build Up

TRIO OF SORBETS *V VE*

A selection of refreshing tangy and fruit sorbets with water biscuits

TRIO OF MELON *V VE GF*

A selection seasonal melon with winter berry compote

A 10% compulsory service charge will be added to bills, which we use to reward staff performance and to help local charities

Mains

GULAI AYAM *GF*

Delicately spiced chicken pieces cooked in Malay style with coconut milk, served with rice and sautéed fine green beans and keropak

ROTI DAN KAMBLING

Slow cooked lamb delicately flavoured with coconut milk, potatoes, carrots served with roti chanaï and pan-fried baby aubergines, poppadum

GULAI DALCA *V GF*

Malay vegetable dhal curry with carrots, beans, okra, and tomato served with steamed basmati rice, poppadum and mango chutney

ROAST STUFFED TURKEY PAVE

Festive turkey with minced ham, pork and chicken liver and fresh herb stuffing served with roast diced potatoes, market vegetables and red wine jus, cranberry sauce

CHARGRILLED STEAK FRITIES *GF*

6oz prime rump with flat mushroom, potato wedges, cherry tomatoes and peppercorn sauce

SAMBAL IKAN KANGJUNG *GF*

Succulent fish fillets in a medium spiced piquant sambal sauce rolled with water spinach Served nasi pandan putih and sauteed lady fingers known as okra

Puddings

PISANG EMASDAN AIS KRIM *V GF*

Small bananas with pistachio and coconut ice cream topped with chocolate sauce, almond and coconut flakes, garnished with cherries

CHRISTMAS PLUM PUDDING *V*

Flamed with brandy, served with fresh double cream

COKLAT KEK *V*

Warm triple chocolate brownie served with creamy pistachio ice cream